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Owner & winemaker, Rosalia Molina, makes organic wines in one of Spain's highest altitude wineries. Her mission is to make wines that express the typicity of DO Manchuela: the vineyard, the altitude and the varieties planted.

This is a climate on the edge of what is possible: at 1,100 metres above sea level, the grapes experience a large diurnal range that encourages even ripening and helps to retain natural acidity. Rosalia's vineyards are certified organic, she uses only natural fertilisers, promoting biodiversity by welcoming chickens, sheep and pigs from local farms to roam the vineyards freely. Grapes are hand harvested and vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in clay amphora and some in French oak to give texture and complexity.

Viticulture

A wide selection of varieties are grown here such as Bobal, Malbec, Syrah, Grenache, Merlot, Tempranillo, Cabernet Sauvignon, Cabernet Franc, Chardonnay, Muscat Petit Grain, Petit Manseng, Viognier and white Grenache, all selected and appropriate to the soil in which they are planted. The hand-picked vineyards are at a fairly high altitude giving them the perfect conditions to produce superb quality wines. Organic methods are used to manage the vines, with natural fertilisers, leaf thinning, and green pruning just some of the ways they achieve this.

Winemaking

The wines are produced as naturally as possible using only the first press in 6000-litre inox (stainless steel) tanks, with a spontaneous alcoholic fermentation with the native yeasts. Malolactic fermentation is carried out in barrels and aged for between 8 and 24 months. The wines are stabilised naturally during the coldest months of the year. All of the red wines are aged in French oak barrels, the youngest in second use and the more complex in new oak or even clay amphora.

Highlights

- **Certified Organic.** Minimal intervention in the vineyard.
- **The grapes are vinified as naturally as possible with native yeasts and little other intervention.**
- **The wines are then aged in French oak and some in clay amphora to retain purity, but build complexity.**

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Bodegas Altolandon, Sin Filtros Garnacha Blanca, Manchuela, Spain, 2021

Product code: 4457



Bodegas Altolandon, Doña Leo, Manchuela, Spain, 2020

Product code: 2193



Bodegas Altolandon, Doña Leo, Manchuela, Spain, 2022

Product code: 2193



Bodegas Altolandon, Biodiverso, Manchuela, Spain, 2019

Product code: 4619



**Bodegas Altolandon,
Enblanco de
Altolandon, DO
Manchuela, Spain, 2022**
Product code: 3597



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